



Casa Monica[®]
HOTEL

Dinner Menus

Grand Buffet Dinners

All Dinner Buffets are Served with Freshly Brewed Gourmet Coffee, Gourmet Hot Tea, and Iced Water

A Minimum of 50 People is Required on All Dinner Buffets

If Minimum is Not Met an Additional \$5 Per Person Will be Charged

THE CELEBRATION \$59

\$75 Chef Carver per hour

Antipasti Display

Sliced Prosciutto Ham, Sopresatta and Spanish Chorizo Sausages
Artisan Cheeses, Roasted Asparagus, Greek Olives, Artichokes
Peppadews, Marcona Almonds, Crostinis

Salad Station

Casa Monica Greek Salad with Balsamic Vinaigrette and Feta Cheese
Iceberg Wedge with Raisins, Walnuts, Shredded Mozzarella Cheese and Creamy Ranch Dressing

Sliced Fresh Fruit Display

Golden Ripe Pineapple, Honey Dew Melons, Cantaloupe Melons, Grapes, and Chef's Selection of Assorted Seasonal Berries

Mediterranean Salmon Filet

Salmon Filet with Spanish and Greek Olives, Feta Cheese, Tomatoes and Banana Peppers with Basmati Rice

Whole Roasted Tom Turkey

Dijon Mustard Cream Sauce and Cranberry Relish

Center Cut Pork Medallion

Pork Medallions Served with Saffron Sauce and Cilantro Oil

Ratatouille

Assorted Roasted Vegetables

Dauphine Potatoes

Sliced Yukon Potatoes Baked with Cream and Asiago Cheese

Casa Monica Signature Bread Basket

Assortment of Rolls and Whole Baked Breads

The Five Buffet

Chef's Selection of Five Assorted Desserts, Cakes and Pies

All menu items are subject to a 22% service charge and 6% state sales tax.

All prices are per person, plus tax and gratuity, unless otherwise noted. Prices subject to change.

THE MANSION \$69

Seafood Station

All Seafood Selections Served with Cocktail Sauce, Citrus Selection and Crackers
Chilled Jumbo Shrimp, Crab Legs and Texas Farm Raised Oysters

Salad Station

Iceberg Wedge with Olive Pesto, Shredded Mozzarella Cheese and a Caesar “Splash”
Fresh Tomato and Mozzarella Stack with Basil Pesto

Sliced Fresh Fruit Display

Golden Ripe Pineapple, Honey Dew Melons, Cantaloupe Melons, Grapes, and Chef’s Selection of Assorted Seasonal Berries

Chicken and Mushroom Ragout

Grilled Chicken with a Truffle Oil and Mushroom Sauce

Baked Mahi Mahi

Baked Mahi Mahi with Saffron Shrimp Ragout

Herb Crusted Loin of Pork

Pork Tenderloin with Whole Grain Mustard Sauce

Ratatouille

Assorted Roasted Vegetables

Dauphine Potatoes

Sliced Yukon Potatoes Baked with Cream and Asiago Cheese

Casa Monica Signature Bread Basket

Assortment of Rolls and Whole Baked Breads

The Seven Buffet

Chef’s Selection of Assorted Desserts, Cakes and Pies
Dark and White Chocolate Fondue Served with Fresh Strawberries

All menu items are subject to a 22% service charge and 6% state sales tax.

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THE GRAND BOHEMIAN \$79

Antipasti Display

Sliced Prosciutto Ham, Sopresatta and Spanish Chorizo Sausages
Artisan Cheeses, Roasted Asparagus, Greek Olives, Artichokes
Peppadews, Marcona Almonds, Crostinis

Seafood Station

All Seafood Selections Served with Cocktail Sauce, Citrus Selection and Crackers
Chilled Jumbo Shrimp, Crab Legs and Texas Farm Raised Oysters

Salad Station

Fresh Tomato and Mozzarella Salad
Casa Monica Greek Salad with Balsamic Vinaigrette and Feta Cheese
Iceberg Wedge with Raisins, Walnuts, Shredded Mozzarella Cheese and Creamy Ranch Dressing
Traditional Caesar Salad with Asiago Cheese, Stone Baked Croutons, and a Blue Cheese "Shower"

Sliced Fresh Fruit Display

Golden Ripe Pineapple, Honey Dew Melons, Cantaloupe Melons, Grapes, and Chef Selection of Assorted Seasonal Berries

Chicken Picatta

Battered Chicken with Cheese and Egg Crust with a Lemon and Caper Sauce

Broiled Florida Grouper

Broiled Florida Grouper with Crab Ragout

Fire Grilled Beef Tenderloin

Served with Balsamic Demi Glaze

Ratatouille

Assorted Roasted Vegetables

Dauphine Potatoes

Sliced Yukon Potatoes Baked with Cream and Asiago Cheese

The Ten Buffet

Chef's Selection of Assorted Desserts, Cakes and Pies
Dark and White Chocolate Fondue Served with Fresh Strawberries

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THE CASA MONICA \$89

\$75 Chef Carver per hour

Spanish Tapas Station

Marinated Asparagus with Prosciutto, Seafood Ceviche, Chorizo Sausage with Roasted Peppers and Almonds, Artichokes and Cherry Tomatoes, Marinated Manchego Cheese and Olives, Spanish Bruschetta with Olive Oil and Aged Balsamic

Sliced Fresh Fruit Display

Golden Ripe Pineapple, Honey Dew Melons, Cantaloupe Melons, Grapes, Assorted Seasonal Berries

The Cheese Lovers

Baked Brie with Puff Pastry and an Assortment of Diced, Sliced and Whole Gourmet and Domestic Cheeses Served with Crackers, Toasted Baguette and Grapes

Seafood Station

Chilled Jumbo Shrimp, Crab Legs and Texas Farm Raised Oysters with Cocktail Sauce, Citrus Selection and Crackers

Salad Station

Fresh Tomato and Mozzarella Salad, Casa Monica Greek Salad with Balsamic Vinaigrette and Feta Cheese
Iceberg Wedge with Raisins, Walnuts, Shredded Mozzarella Cheese and Creamy Ranch Dressing
Traditional Caesar Salad with Asiago Cheese, Stone Baked Croutons, and a Blue Cheese "Shower"

Whole Roasted Prime Rib

Creamy Horseradish and Au Jus

Herb Crusted Loin of Pork

Pork Tenderloin with Whole Grain Mustard Sauce

Petite Lump Crab Cakes

Lump Crab Cakes with Saffron Aioli on a Corn Relish

Ratatouille

Assorted Roasted Vegetables

Dauphine Potatoes

Sliced Yukon Potatoes Baked with Cream and Asiago Cheese

Casa Monica Signature Bread Basket

Assortment of Rolls and Whole Baked Breads

The Ten Buffet

Chef Selection of Assorted Desserts, Cakes and Pies, Dark and White Chocolate Fondue Served with Fresh Strawberries

All menu items are subject to a 22% service charge and 6% state sales tax.

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A la Carte Dinner

All Dinner Collections are Served with Freshly Brewed Gourmet Coffee, Gourmet Hot Tea, Iced Water and Bread Service

APPETIZER COLLECTION (Select One)

Mini Baked Brie \$6

Served with Toasted Baguette with Apple and Cranberry Chutney

Wild Mushroom Risotto \$8

Traditional Arborio Risotto with Wild and Domestic Mushrooms

Sashimi Trio \$9

Traditional Japanese Sashimi Platter with Tuna, Salmon, and Shrimp Served with Wakami Salad, Pickled Ginger and Wasabi

Sesame Seared Scallop \$9

With a Spicy Peanut Sauce

Island Spiced Lump Crab Cake \$10

Homemade Lump Crab Cakes with Lemon and Mustard Aioli Served with a Spinach Salad

Beef Carpaccio \$10

Raw Marinated Omaha Beef Tenderloin with an Olive and Sun Dried Tomato Pesto, Asiago Cheese Bread Crisp and Truffle Oil

Crab and Shrimp Duo \$12

Jumbo Black Tiger Shrimp and Crab Cake Served with a Horseradish Basil Pesto and Asian Tomato Reduction

Jumbo Shrimp Cocktail \$12

Black Tiger Shrimp Served with a Cilantro and Lime Cocktail Sauce on a Seaweed Salad

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SOUP COLLECTION (Select One)

Tomato and Basil Bisque \$4

Creamy Tomato Soup with Fresh Basil and Italian Herbs

Potato Leek \$5

Creamy Potato Soup with Swiss Cheese and Bacon Bits

Chicken and Rice \$5

Chicken Bouillon with Long Grain Rice, Sliced Chicken and Root Vegetables

Cream of Mushroom \$6

Shitake, White and Portabella Mushrooms with Thyme and Oregano

Minorcan Clam Chowder \$6

Traditional Chowder with Rendered Smoked Bacon, Potatoes and Jalapeno Peppers

Minestrone \$6

Chicken Stock Soup with Sliced Penne Pasta, Vegetables and Served with Shredded Asiago Cheese

Thai Coconut and Crab Bisque \$7

Ginger and Fresh Herbs

Spicy Lobster and Shrimp Broth \$7

Lemon Grass, Black Tiger Shrimp and Asian Glass Noodles

She Crab \$7

Creamy Crab Bisque with Sherry and Lump Crab

Lobster Bisque \$9

Creamy Lobster Broth Finished with Brandy and Chopped Lobster

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SALAD COLLECTION (Select One)

Traditional Caesar \$5

Chopped Romaine Hearts Served with Asiago Cheese and Croutons

Mixed Greens \$5

Seasonal Greens and Romaine Hearts, Tomatoes, and Shredded Mozzarella Cheese Served with a Balsamic Dressing

New Monica Mixed Greens \$6

California Baby Greens with Beet and Carrot Waves, Toasted Almonds, Feta Cheese and Balsamic Vinaigrette

The Wedge - \$7

Iceberg Lettuce with Extra Virgin Olive Oil, Raisins, Walnuts, Creamy Dressing, Shredded Mozzarella and Pickled Ginger

Mozzarella and Tomato - \$8

Fresh Italian Soft Mozzarella Cheese and Vine Ripe Tomato with Basil Infused Extra Virgin Olive Oil and Balsamic Reduction

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Dinner Entrée Collection

Select a Maximum of Two (2) Entrée Choices

If the Selected Entrees have Different Prices, the Higher Priced Menu Item Will Apply to Both Selections

POULTRY

Spit Roasted Honey and Ginger Rubbed Chicken \$24

Free Range Chicken with Wing Bone Served with Sun Dried Tomato Polenta and Asparagus

Chicken Breast and Truffle Mushroom Ragout \$25

Chicken Breast Served with Casa Monica Mashed Potatoes and Roasted Vegetables

Chicken Parmesan \$25

Double Chicken Breast with Asiago Cheese Batter Served with Pesto Linguini and Tomato Stew

Tagine Chicken \$26

Chicken Breast Served with Olives, Capers, Tomatoes, and Preserved Lemons over Basmati Rice

Lemon Pepper Cornish Game Hen \$32

Cornish Game Hen Served with Maple Sweet Potato Mash and Green Asparagus

Long Island Duck Breast \$35

Seared Duck Breast Served over Creamy Goat Cheese Polenta, Haricot Verts and a Red Wine Demi Glaze

MEAT

Wild Mushroom Pork Tenderloin \$29

Mushroom Brandy Demi Glaze Served with Asiago Cheese Polenta and Green Beans

Omaha Filet Mignon \$36

Filet Mignon with Balsamic Demi Glace, Roasted Asparagus and Blue Cheese Butter over Creamy Mashed Potatoes

Flat Iron Steak \$32

Flat Iron Steak with a Port Wine Demi Reduction Served with Mashed Potatoes and Green Beans

12oz. New York Strip \$34

Mashed Sweet Potatoes, Green Beans, and Au Poivre Sauce

Whole Slow Roasted Beef Tenderloin (center cut) \$42

Tender Steak with a Mushroom Demi Glaze Served over Truffle Mashed Potatoes and Haricot Verts

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SEAFOOD

Cashew Crusted Salmon Sriracha \$29

Salmon Filet with Mandarin Glaze and Red Chili Sauce with Sautéed Baby Spinach and Mashed Potatoes

Caribbean Spiced Tropical Mahi Mahi \$28

Mahi Mahi with a Warm Grilled Pineapple Salsa with Roasted Asparagus and Sweet Potato Mash

Salmon Medallion \$31

Salmon Medallions with Saffron Sauce with Roasted Garlic Mash Potatoes and Green Asparagus

Chilean Sea Bass and Cilantro Truffle Oil \$35

Chilean Sea Bass with a Balsamic Reduction Served with Asparagus Spears and Mashed Potatoes

Baked Mahi Mahi \$35

Baked Mahi Mahi with Saffron Shrimp Ragout Served with Green Asparagus and Three Cheese Risotto

Moroccan Grouper \$36

Grouper Sautéed with Garlic, Olives, Tomatoes, Basil, and Raisins Over Creamy Goat Cheese Polenta

Herb Crusted Sea Bass and Saffron \$37

Basil, Parsley, Cilantro and Asiago Cheese Served on Potato Mash with Pernot Saffron Sauce

VEGETARIAN

Grilled Vegetables and Mushrooms - \$28

Mozzarella Baked Portabella Mushrooms Served with Grilled and Marinated Vegetables with Basil, Cilantro Oil and Wild Rice

Lo Mein Noodles and Fried Tofu - \$29

Stir Fried Noodles with Green Beans, Carrots, Onions and a Variety of Mushrooms with a Peanut and Sweet Soy Sauce

Risotto with Black Truffle Oil and Asparagus - \$31

Mushroom Ragout and Asiago Cheese

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Duet Entrée Collection

Petite Sirloin and Crab Cake \$34

Petite Sirloin with Balsamic Demi Glace and Lump Crab Cake with Citrus Beurre Blanc
Served with Mashed Potatoes and Green Beans

Pork and Shrimp Stack \$34

Smoked Pork Tenderloin with Blackberry Reduction and Cilantro Marinated
Black Tiger Jumbo Shrimp Stack with a Lobster Emulsion
with Mashed Potatoes and String Beans

Chilean Sea Bass and Grilled Omaha Filet Mignon \$46

Chilean Sea Bass with Saffron Sauce and Filet Mignon with Balsamic Demi Glaze
Served with Wasabi Mashed Potatoes and Roasted Asparagus

Grilled Omaha Filet Mignon and Jumbo Black Tiger Shrimp Stack \$46

Filet Mignon with Port Wine Demi Glaze and Cilantro Marinated
Black Tiger Jumbo Shrimp Stack Served with Mashed Potatoes and Roasted Asparagus

Omaha Filet Mignon with Crab and Shrimp Ragout \$49

Filet Mignon with Creamy Crab and Shrimp Ragout
Served with Mashed Potatoes and Green Beans

Omaha Filet Mignon and Fancy Fresh Lobster Tail \$60

Filet Mignon with Balsamic Demi Reduction and Cold Water Lobster Tail
with Saffron Butter Sauce Served with Truffle Mashed Potatoes and Haricot Verts

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Dessert Collection

(Select One)

Single Sweet \$4

Choice of Dark Chocolate Mousse, Traditional Tiramisu or Assortment of Berries with Whipped Cream

Fruit Tartlet \$7

Sugar Dough Crust with Vanilla Crème Custard and Fresh Fruit

White Chocolate Strawberry Swirl Cheesecake \$7

Wild Berry Coulis

Mocha Chocolate Cheesecake \$7

With Kahlua Anglaise and Dark Chocolate Sauce

Key Lime Pie \$8

With Meringue and Berry Reduction

Dutch Apple Pie \$8

With Crème Anglaise

New York Cheesecake \$8

Fresh Fruit Garnish and Raspberry Coulis

Bourbon Pecan Pie \$9

With Vanilla Sauce

Warm Chocolate Cake \$9

With Vanilla and Berry Sauce

Original Italian Tiramisu \$9

Lady Finger Cookies, Mascarpone Cheese and Rum Espresso Syrup

Traditional Chocolate Cake \$9

With White Chocolate Mousse

Sacher Torte \$10

Austrian Chocolate Tart with Raspberry Filling

Viennese Plate \$12

Chef's selection of 3 of our Finest Desserts

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Dessert Enhancers

ACTIVE DESSERT STATIONS

Chef Attendant - \$75 per hour

Bananas Foster Station \$8

Cherry Jubilee \$8

Dip and Roll \$10

Station with Fresh Strawberries, Dark and White Chocolate Fondue Dip

Roll Enhancer Items

2 Items - \$2.00 Per Person, Each Additional Item is \$1 Per Person

Strawberries	Pineapple
Bananas	Marshmallows
Pretzels	Graham Crackers
Crème Puffs	Pound Cake
Rice Krispie Treats	Biscotti
Vanilla Wafers	Ginger Snaps
Apples	Cookies
Berries	

CAKE CREATIONS

Celebration Cupcakes \$6

Assorted Flavors

Birthday Cake for the Birthday Person \$7

White, Dark or Fruit Flavored

Business Logos or Personal Monograms Upon Request
Pricing Subject to Product Choice

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